

(19)



Europäisches Patentamt  
European Patent Office  
Office européen des brevets

(11) Publication number:

035 978

A2

(12)

## EUROPEAN PATENT APPLICATION

(21) Application number: 81830035.2

(51) Int. Cl.<sup>3</sup>: A 21 D 13/06  
A 21 D 13/04, A 21 D 2/18  
A 21 D 2/36

(22) Date of filing: 06.03.81

(30) Priority: 07.03.80 IT 4810180

(43) Date of publication of application:  
16.09.81 Bulletin 81/37

(64) Designated Contracting States:  
AT BE CH DE FR GB LI LU NL SE

(71) Applicant: Sidoti, Filippo  
36, Via Vecchia Comunale  
I-98013 Messina(IT)

(72) Inventor: Sidoti, Filippo  
36, Via Vecchia Comunale  
I-98013 Messina(IT)

(74) Representative: Tonon, Gilberto et al,  
c/o Società Italiana Brevetti Piazza Poli 42  
I-00187 Roma(IT)

(54) Process for obtaining baking products, and products thereby obtained.

(57) A baking process, wherein through use of amylaceous or starchy products, absolutely free from wheat, barley, oat and rye gluten, that is through use of amylaceous or starchy substances deriving in particular from rice, maize, soy bean and potatoes, products are obtained of the type of bread, bread sticks and the like, absolutely free from gluten which is harmful to the health of people suffering from coelical disease or nephrosis. Products obtained through such process.

EP 0 035 978 A2

Croydon Printing Company Ltd.

## FILIPPO SIDOTI

Process for obtaining baking products,  
and products thereby obtained.

This invention refers to a process for obtaining new  
baking products, of the type of bread, bread sticks,  
rusks and the like, as well as products obtained through  
such process.

5

As it is well known the ingestion of gluten is harmful  
to people suffering from nephrosis or coelical disease.

10

Therefore all those who cannot take in gluten without  
suffering damages to their health, cannot use, without  
suffering from such damages, the usual baking products,  
such as bread, bread sticks etc., which contain amylaceous  
or starchy substances deriving from wheat, barley, oat  
and rye, that is containing gluten which is harmful to  
the above mentioned people.

15

In order to obtain baking products not containing said  
harmful gluten, amylaceous and starchy substances should  
be therefore used not deriving from wheat, barley, oat

and rye, but on the other hand deriving from rice,  
maize, or corn, soy bean, potatoes and all those other edible  
amylaceous or starchy substances in the chemical  
composition of which said harmful gluten does not  
5 appear.

Baking absolutely without wheat, barley, rye and oat  
gluten will however involve serious drawbacks due to  
the fact that amylaceous or starchy substances free  
10 from harmful gluten, in the mixing phase which is  
necessary in order to obtain the desired baking, imply  
several difficulties concerning:

an insufficient tie (due to the absence of said gluten,  
15 which, if on one hand would have the already mentioned  
harmful effect, on the other hand is a protein having  
particular glueing characteristics);

the consequent inelasticity (incapacity that is to let  
20 itself be formed);

the scarce capability of withholding when not baked  
the indispensable quantity of water in the cooking and  
leavening phases.

25 The object therefore of this invention is that to achieve  
a process for obtaining baking products harmless to the  
above mentioned people, avoiding at the same time the  
difficulties and drawbacks illustrated.

30 The process according to the present invention allows in  
fact to obtain, thanks to the particular operative cycle

0035978

- 3 -

and to the particular percentages of the ingredients, conditions which are equal to those which are obtained starting from a flour which is rich in gluten, allowing therefore an easy mixture and an excellent leavening.

- 5 The process according to the present invention is characterized substantially by the fact that it comprises the operations of: dry mixing the potato flour and saccharose; adding to the mixture so obtained whole cow
- 10 milk, in order to form a solution/suspension; very slowly applying heat to said solution/suspension, still mixing to the end of obtaining a homogeneity as great as possible, till the solution/suspension thickens; allowing the thickened composition to cool down; pouring said composition,
- 15 edible animal fat and possibly salt, within a first part of the composition under the form of flour, formed by an amylaceous or starchy product, free from wheat, barley, oat and rye gluten and begin to mix the whole; adding yeast (saccharomycetes cultivated on non proteic ground)
- 20 diluted in water, pouring gradually into the dough which has created, and gradually adding a second part of said composition under the form of flour, continuing to mix so that the dough results as homogeneous as possible; and eventually performing the further usual operations,
- 25 such as shaping, leavening, extruding, cooking, etc., in order to obtain the desired finished product.

Said amylaceous or starchy product may be formed by flour or starch of maize, potato flour, flour or starch of rice, flour or starch of soy bean, or by any whatsoever mixture thereof. According to a characteristic of said process, potato flour, saccharose and whole cow

milk, mentioned in the first two operation of the process itself, are in proportions of weight of about 4:5:36.

- 5 A specific example of embodiment will be described hereinafter of the present process, apt to produce bread absolutely free from said harmful gluten.

Ingredients:

- 10 - 300 g of amylaceous mixture formed by maize starch (50%) and of potato flour (50%);  
- potato flour (20 g);  
- saccharose (25 g);  
- whole cow milk (180 g);  
15 - lard (40 g);  
- yeast (saccharomycetes cultivated on non proteic ground) (25 g);  
- water (50 g);  
- salt (sodium chloride) as required.

20

Starting from such ingredients the process involves the following operations:

- 1) dry mixing the 25 g of saccharose with the 20 g of potato flour;  
25 2) adding to the mixture so obtained the 180 g of milk, in order to form a solution/suspension;  
3) very slowly adding heat (final temperature 100-110°C) to said solution/suspension, still mixing to the end of obtaining a homogeneity as great as possible, till  
30 the solution/suspension thickens;  
4) allowing the thickened composition to cool off (up to about 35°C);

- 5) pouring said composition, as well as the 40 g of lard and possibly salt, into about 50% of said 300 g of amylaceous mixture, and beginning to mix;
- 6) adding 25 g of diluted yeast into the 50 g of tepid water, pouring it gradually into the dough which has developed, and gradually adding the remaining 50% of the said 300 g of amylaceous mixture, continuing to mix so that the dough results as homogeneous as possible;
- 7) forming the dough according to the desired shapes, placing it to leaven in an airy ambient and in optimum temperature conditions (25-30°C);
- 8) after the necessary leavning time has passed (about 1 hour), placing in an oven to cook at a temperature of 220÷250°C.

By means of the process according to the present invention, by varying appropriately the mixture of flours or starches, the proportions of certain ingredients as well as the final operations of the type of forming, leavening, extruding, cooking, etc., a wide variety of food products is obtained such as bread, bread sticks, rusks, etc., all characterized by the absolute absence of wheat, barley, oat and rye gluten, and therefore completely harmless for the people mentioned at the beginning.

It is obvious that many and different variations may be brought by the experts in the art to the illustrated form of embodiment of the present invention, without departing from its scope. It is intended that such variations and modifications all fall within the field of the invention itself.

## Claims:

1. A process for obtaining baking products characterized by the fact that it comprises the operations of: dry  
5 mixing potato flour and saccharose; adding to the mixture so obtained whole cow milk, so as to form a solution/suspension; adding heat very slowly to said solution/suspension, still mixing to the end of obtaining a homogeneity as great as possible, till the solution/suspension thickens; allowing  
10 the thickened composition to cool off; pouring said composition, edible animal fat and possibly salt, within a first part of a composition under the form of flour, formed by an amylaceous or starchy product, free from gluten of wheat, barley, oat and rye, and beginning to mix  
15 the whole; adding starch diluted in water, pouring it gradually into the dough which has developed, and adding gradually a second part of said composition under the form of flour, continuing to mix so that the dough results as homogeneous as possible; and performing the  
20 further usual operations, such as shaping, leavening, extruding, cooking, etc., in order to obtain the desired finished product.
2. The process according to claim 1 characterized by  
25 the fact that said composition under the form of flour is formed by flour of maize starch, potato flour, flour or starch of rice, flour or starch of soy bean, or similar products or any mixture thereof.
- 30 3. The process according to claim 1 or 2, characterized by the fact that said first part and said second part of said composition under the form of flour are in the proportion of weight of about 1:1.

4. The process according to any of the preceding claims, wherein said compositions of potato flour, saccharose and whole cow milk, mentioned in the first two operations of the process, are in the proportions of weight of about 4:5:36.

5. The product under the form of bread, bread sticks, rusks and the like, absolutely free from gluten of wheat, barley, oat and rye, obtained through the process according to any of the preceding claims.